

Claims

1. Device for introducing liquids meat, having a base frame (1), which is characterized in that it can work together even with an existing transport device (2), which is independent of the device according to the invention, whereby one or more machine frame(s) (3) is/are disposed on the base frame (1), in rigid manner or so that they can be displaced in linear manner, and that one/several injection device(s) (6) for needle-free injection, connected with one/several high-pressure system(s) (4) by way of one/several liquid distributor system(s) (5) is/are disposed on the machine frame(s) (3), and each injection device (6) consists of one or more nozzle pipe(s) (7), disposed on the machine frame (3) with a feed line, on which pipes one or more spray nozzles (8) are disposed.

2. Device according to claim 1, characterized in that the transport device (2) is a transport belt or a slaughtering conveyor belt.

3. Device according to claim 1, characterized in that the injection device (6) is provided with end position limiters (9).

4. Device for introducing liquids into meat from slaughtered animal bodies that contains bones, according to claim 1, characterized in that similar and/or different spray nozzles (8) are disposed on a nozzle pipe (7).

5. Device according to claim 1, characterized in that several injection devices (4) are rigidly connected with one another on a movable machine frame (3).

6. Device according to claim 1, characterized in that several movable machine frames (3) having injection devices (4) are disposed on a base frame (1).

7. Device according to claim 1, characterized in that every injection device (6) can be provided with one or more movably disposed injection lance(s) (10) (which move(s) into the abdominal cavity of the animal when processing poultry).

8. Device according to claim 1, characterized in that the pieces of meat are transported in the transport device (2) hanging vertically, set up vertically, set up horizontally, or placed into a matrix.

9. Method for introducing liquids into meat from slaughtered animal bodies that contains bones and/or cartilage or connective tissue, by means of a device according to claim 1, characterized in that each of the nozzle pipes (7) as well as the injection lances (6) can be separately impacted with different liquids, over the same and/or different precisely defined periods of time, with the same and/or different precisely defined pressure.

10. Method according to claim 9, characterized in that several movable machine frames (3) having injection devices (6) are utilized with a time offset.

11. Method according to claim 9, characterized in that the pieces of meat are weighed before the needle-free injection.

12. Method according to claim 9, characterized in that the machine frames (3) with the injection devices (6) that are in the injection phase have a relative velocity "0" relative to the transport belt (2).

13. Method according to claim 9, characterized in that the viscosity of the liquid to be processed is between 1 mPas and 10,000 mPas.

14. Method according to claim 9, characterized in that the temperature of the liquid to be processed lies between -5°C and 150°C .